## **Sweet Potato Coins**

Total Yield: 21 servings

Portion size: ½ c

## Ingredients and Procedures:

Ingredient	Amount	Procedure
Sweet potatoes	2 lb 10 oz	1. Wash sweet potatoes.
		2. Place whole potatoes in 2"
		pan and steam approximately 4
		minutes.
		3. Cool and peel. Slice into ½"
		thick coins.
Cinnamon, ground	1/4 C	4. Place coins on 18x26x1" pan
Cooking spray	as needed	lightly sprayed with cooking
		spray. Spray tops of potatoes
		lightly. Sprinkle with cinnamon.
		5. Bake at 375°F for
		approximately 20 minutes.